

LUNCH AND EARLY SUPPER MENU

STARTERS

Lentil dhal, watercress sauce, seafood brandade, pickled fennel

Tomato focaccia, rosemary bocconcini, wild garlic, balsamic (v)

Soft boiled egg, sweetcorn, pancetta, roasted red pepper

MAINS

Sea bream, potato terrine, tomato and dill vierge
courgette and basil puree

Pork collar steak, pea and bacon, gooseberry compote,
plot cabbage and radish

Montgomery cheese cream with garden gretot onion, honey ash dressing
wild garlic oil, Jersey Royals

DESSERTS

Lemon curd, poppy seed meringue, cream cheese

Peach parfait, almond crumb, raspberry sorbet, lime

Salted caramel choux pastry, pear sorbet, dark chocolate

2 courses £24

3 courses £28

Please let us know if you have any dietary requirements or intolerance.

A discretionary service charge of 10% will be added to your final bill.

(v) Please note that this dish can be altered to suit vegetarians